

## Grilled Mexican Street corn with Las Terceras cheese



### INGREDIENTS

- 2 sweet corns
- 30 gr. Butter
- Cilantro, chopped
- Salt and spices
- Black pepper
- Red pepper
- Olive oil
- garlic
- Las Terceras Manchego semi-cured cheese

### PREPARATION:

In a saucepan, melt the butter. Add the chopped garlic and cilantro. Leave a couple of minutes (always at minimum heat). Meanwhile, we finely grate Las Terceras Manchego Semi-cured Cheese.

Grill the corns with olive oil, turning occasionally with tongs, until cooked through and lightly charred, about 15 minutes. Remove from grill and immediately spread the corn cobs with butter and add salt, pepper, paprika, and spices to taste. Finally, sprinkle Las Terceras Manchego cheese over each corn and serve.